



pizza night
sunday, march 18th

salad

grilled caesar salad grilled romaine hearts /
real caesar dressing / house croutons /
shaved parmesan 8

pies

st. pat's pie house made corned beef /
Guinness braised cabbage / smoked cheddar /
irish red ale gravy / house baked crust 12

pulled pork pie house smoked pulled pork /
caramelized apple and onion / organic arugula /
lemon vinaigrette / walnuts / whole wheat naan
bread crust 12

crabby flatbread pizza lump crab / old bay cream /
tomato / onion / organic tato / smoked cheddar /
whole wheat naan bread crust 13

buffalo flatbread pizza grilled chicken /
buffalo sauce / crumbled bleu / caramelized onion
and celery / whole wheat naan bread crust 12

meat lover's pie chorizo, andouille, sausage /
bacon / roasted peppers / marinara / provolone /
house baked crust 12

marlin's very veggie pie roasted broccoli, carrot,
onion, fennel / morrarella / kale pistachio pesto /
house baked crust 11



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vino

RED Shark Smooch \$3
cabernet / organic ginger brew / grapefruit rim

WHITE Shark Smooch \$3
moscato / organic ginger brew / grapefruit rim

Veramonte Sauvignon Blanc \$6
Chile (organic)
Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

Veramonte Carmenere \$6
Chile (organic)
Deep ruby-red in color. Nose: light cherries with a spicy touch of black pepper. Palate: Sweet and round tannins, well balanced acidity and soft texture.

regional craft brews \$4 each

Burley Oak Brewing Company
Homegrown Session IPA
Berlin, MD
Contains 100% local pale barley. Exclusively hopped with citra. Dank aroma with a clean finish.
4% ABV, 40 IBU

Honor Brewing Company golden ale
Chantilly, VA
Smooth and full bodied American style golden ale. US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.
4.9% ABV, 17 IBU

3rd Wave Brewing Co. *sandstorm* belgian tripel
Delmar, DE
Smooth and creamy with a hazy light golden color. Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish.
8.9% ABV, 33 IBU

½ PRICE BOTTLES OF WINE
flight wines excluded

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